

CRYSTAL RESTAURANT

LUNCH MENU

WEDNESDAY AND SATURDAY - £29.95 PER PERSON

STARTERS

Tomato and basil soup (vegan, gf)

Creamed celeriac and thyme soup
Pancetta (gf)

Sweet potato and coconut soup (vegan, gf)

Warm brie
Caramelised pear and red onion tart

Tandoori king prawns
Onion tomato and coriander salad, lime raita

Wild mushroom and thyme risotto
White truffle oil

Assiette of melon
Honey dew and Midori sorbet (vegan, gf)

MAINS

Char grilled rump steak
Peppercorn sauce

Slow confit leg of duck
Sweet braised red cabbage and a
Burgundy wine jus (gf)

Lemon and herb chicken
Warm vegetable salad, crème fraîche (gf)

Roasted whole sea bream "En Papillote"
Roasted okra, cherry tomato and asparagus in a
marsala and thyme jus (gf)

Pan roasted cod
Tomato sauce, olive, almond and gnocchi dressing

Carrot and cashew nut roast
Roasted baby potatoes, tender stem broccoli,
aubergine wafers (vegan)

Feta, spinach and broccoli cannelloni
Parmesan cheese sauce, tomato fondue (v)



SIDES

£5.70 each

New potatoes

Chips

Selection of vegetables

Peas

Side salad

SALADS

All salads served with coleslaw, potato salad and warm baguette

Char grilled breast of chicken

With a coarse grain mustard vinaigrette

Roast topside of beef

With horseradish

Poached dill scented salmon

With lemon mayonnaise

Cheddar cheese with pickle (v)

Avocado with beetroot (v, vg)

DESSERTS

Pistachio panna cotta

Rhubarb compote, rhubarb sorbet

Hot sponge with English custard

Warm chocolate brownie

Pistachio ice cream

Summer fruit Eton Mess (gf)

Selection of ice creams

Vanilla, strawberry, chocolate or coffee (gf)

Selection of sorbets

Lemon, orange or mango (gf)

Cheese and biscuits

(All cheese choices) supplement of £6

Enjoy a glass of port to compliment your choice of dessert or cheese

Freshly brewed filter coffee and mint

CHEESE BOARD

Can be taken as a fourth course £8

Old Sussex

A hard rind English cheddar, 18 months matured with a faint nutty flavour*

Applewood

A mature smoked cheddar with an edge of spicy paprika

Harbourne Blue

A rare and unique goats milk cheese, a delicious balance of sweet and sour*

Morbier

A soft creamy texture with a centre layer of nettle ash. Originally added to define the morning and evening milk*

Comte

A delicate soft texture, sweet mellow flavour from the mountain region "Franche-Comté"*

Raclette

An aromatic flavour, light yellow coloured body, fragrant creamy texture*

*Denotes - Made with unpasteurised milk